



Use and Care Guide

Electric Slide-in Range



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More questions ?...call

GE Answer Center® 800.626.2000



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GE Appliances

Models: JSP38

JSP39

JSP40

164D2966P042



HELP US HELP YOU...

Before using your range, read this guide carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

How to Remove Packaging Tape.

To assure no damage is done to the finish of the product, the safest way to remove packaging tape adhesive on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil. Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

NOTE: The plastic tape must be removed from the chrome trim on range parts. It cannot be removed if it is baked on.

Write down the model and serial numbers.

You'll find them on a label behind the storage drawer.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately **contact** the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE...

To obtain service, see the Consumer Services page in the back of this guide.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



IMPORTANT SAFETY NOTICE

- The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

When using electrical appliances, basic safety precautions should be followed, including the following:

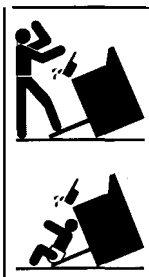
- Use this appliance only for its intended use as described in this guide.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided Installation Instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide. All other servicing should be referred to a qualified technician.
- Before performing **any** service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

▲ WARNING—

All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by installing the Anti-Tip device supplied. Make sure the chain fits securely into the slot in the bracket.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this guide. Failure to take this precaution could result in tipping of the range and injury.



- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Teach children not to play with the controls or any other part of the range.
- Never leave the oven door open when you are not watching the range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.
- Do not allow anyone to climb, stand or hang on the door, drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth. Such cloths can catch fire on a hot surface unit or heating element.



- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.
- Always keep wooden and plastic utensils and canned food a safe distance away from your range.
- For your safety, never use your appliance for warming or heating the room.
- **DO “NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
- Do not let cooking grease or other flammable materials accumulate in or near the range.



- Do not use water on grease fires. Never pick up a flaming pan.

Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

- Do not touch the surface units, heating elements or interior surface of oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop and areas facing the cooktop, the oven vent opening and surfaces near the opening, crevices around the oven door, the edges of the door window and metal trim parts above the door.

Remember: The inside surface of the oven may be hot when the door is opened.

- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Oven

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face **and/or** eyes.
- Do not heat unopened food containers. Pressure **could** build up and the container could burst, causing an injury.

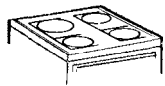
- Keep the oven vent duct unobstructed.
- Keep the oven free from grease buildup.
- Place the oven shelf in the desired position while the oven is cool. If the shelves must be handled when hot, do not let pot holder contact the heating elements.
- Pulling out the shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching the hot surfaces of the door or oven walls.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Do not use your oven to dry newspapers. If overheated, they can catch on fire.
- Do not use oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- After broiling, always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch on fire the next time you use the pan.
- Never leave jars or cans of fat drippings on or near your range.

Self-Cleaning Oven

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- Clean only parts listed in this Use and Care Guide.
- Before self-cleaning the oven, remove the broiler pan, rack and other cookware.
- Do not use aluminum foil to line the oven bottom or the cooktop, except as suggested in this guide. Improper installation of aluminum foil may result in a risk of electric shock or fire.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.



Cooktop and Radiant Surface Units



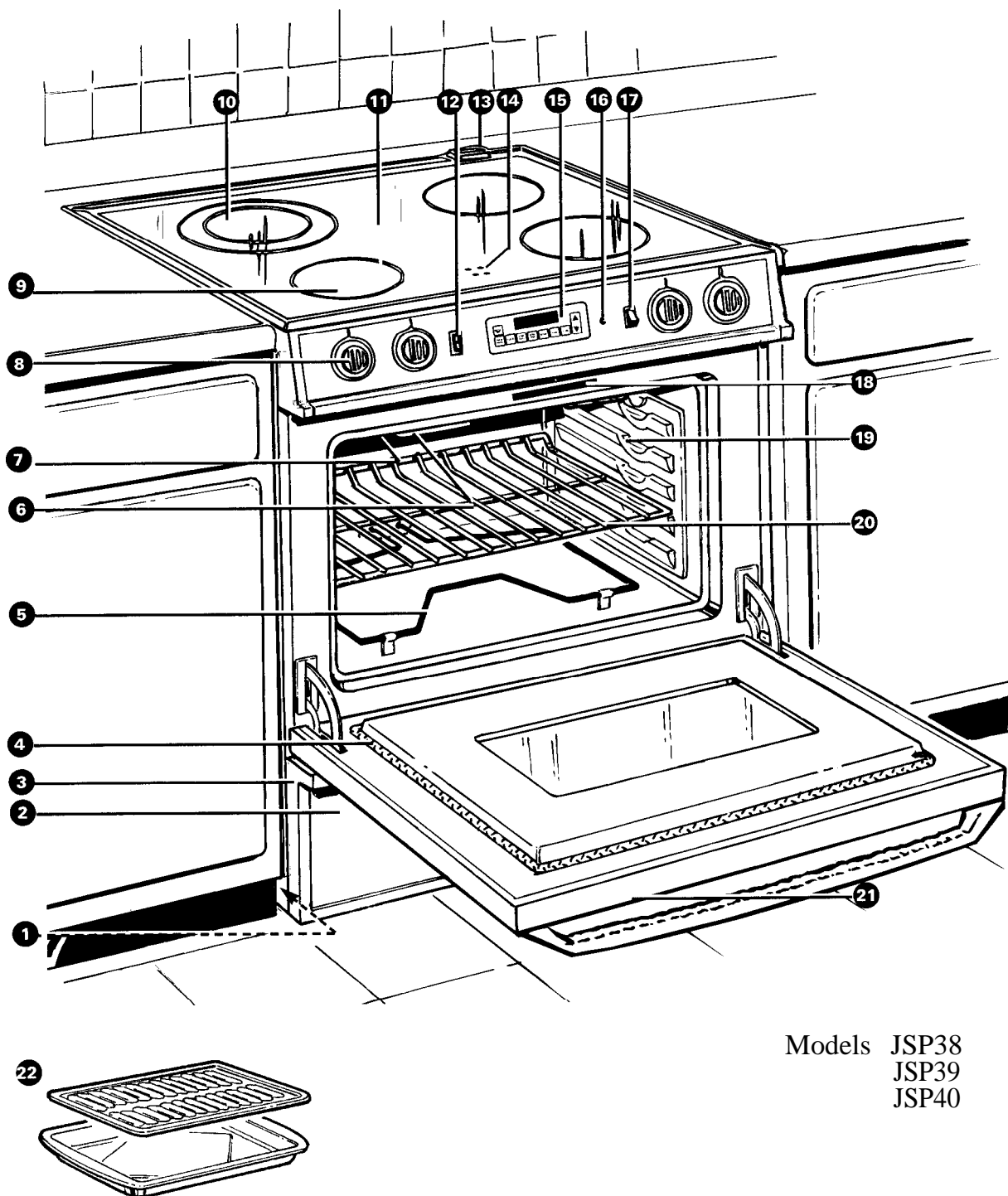
- **Use proper pan size-** Select cookware having flat bottoms large enough to cover the selected surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface units will also improve efficiency.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface. When the cooktop is cool, use only Cook Top Cleaning Creme brand cleaner to clean the cooktop.
- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
 - **Do not** operate the radiant surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
- Avoid scratching the glass cooktop surface with sharp instruments, or with rings or other jewelry.
- Never use the glass cooktop surface as a cutting board.
- Do not place or store items on top of the glass cooktop surface when it is not in use.
- Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use. They may become hot and could cause burns.

- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Always turn the surface units to off before removing cookware,
- Keep an eye on foods being fried at high or medium high heat settings.
- When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flame.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Use little fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- Use a **deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.
- To avoid possible damage to the cooking surface, do not apply Cook Top Cleaning Creme to the glass surface when it is hot.
- After cleaning, use a dry cloth or paper towel to remove all Cook Top Cleaning Creme residue.
- Read and follow all instructions and warnings on Cook Top Cleaning Creme labels.

SAVE THESE INSTRUCTIONS



FEATURES OF YOUR RANGE



Models JSP38
JSP39
JSP40

FEATURES OF YOUR RANGE



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PREPARATION

Installing

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, it should be installed on a 1/4-inch thick sheet of plywood (or similar material) as follows: *When the floor covering ends at the front of the range*, the area the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

Leveling

Use a 1 1/8" open end or adjustable wrench to equally back out the 4 legs. The flanges (rims) below the sides of the cooktop must be raised above the top of the countertop. Carefully slide the range into its installation space. Observe that it is clearing the countertop. Then place a spirit level or a glass measuring cup partially filled with water on one of the oven shelves to check for levelness. If using a spirit level, take two readings, with the level placed diagonally first in one direction and then the other.

Adjust the 4 legs carefully. Level the range front to back and side to side. The range legs must rest on the floor. The range must not hang from the countertop.

Removing Packaging Materials

Please check your range to insure all packaging materials and protective tape covering are removed from areas, such as the door trim, cooktop frame, etc. before using.

HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?



Your new cooktop has a radiant glass ceramic cooktop. If you are used to cooking with gas burners or electric surface units, you will notice some differences when you use the radiant cooktop.

The best types of cookware to use, plus heat-up and "cool-down times, depend upon the type of burner or surface unit you have.

The following chart will help you to understand the differences between radiant cooktops and any other type of cooktop you may have used in the past.

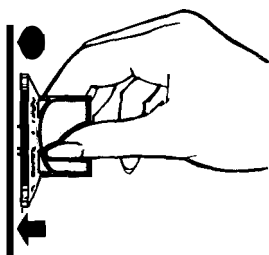
Type of Cooktop	Description	How it Works
Radiant (Glass Ceramic) Cooktop 	Electric coils under a glass-ceramic cooktop.	Heat travels to the glass surface and then to the cookware, so pans must be flat on the bottom for good cooking results. The glass cooktop stays hot enough to continue cooking after it is turned off. Remove the pan from the surface unit if you want cooking to stop.
Induction 	High frequency induction coils under a glass surface.	Pans must be made of ferrous metals (metal that attracts a magnet). Heat is produced by a magnetic circuit between the coil and the pan. Heats up right away and changes heat settings right away, like a gas cooktop. After turning the control off, the glass cooktop is hot from the heat of the pan, but cooking stops right away.
Electric Coil 	Flattened metal tubing containing electric resistance wire suspended over a drip pan.	Heats by direct contact with the pan and by heating the air under the pan. For best cooking results, use good quality pans. Electric coils are more forgiving of warped pans than radiant or solid disks. Heats up quickly but does not change heat settings as quickly as gas or induction. Electric coils stay hot enough to continue cooking for a short time after they are turned off.
Solid Disk 	Solid cast iron disk sealed to the cooktop surface.	Heats by direct contact with the pan, so pans must be flat on the bottom for good cooking results. Heats up and cools down more slowly than electric coils. The disk stays hot enough to continue cooking after it is turned off. Remove the pan from the solid disk if you want the cooking to stop.
Gas Burners 	Regular or sealed gas burners use either LP gas or natural gas.	Flames heat the pans directly. Pan flatness is not critical to cooking results, but pans should be well balanced. Gas burners heat the pan right away and change heat settings right away. When you turn the control off, cooking stops right away.

SURFACE CONTROLS

At both OFF and HI positions, there is a slight niche so control "clicks" at those positions; the word HI marks the highest setting; the lowest setting is the word LO. In a quiet kitchen you may hear slight "clicking" sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always shows a quicker change than switching to lower settings.

How to Set the Controls



1. Push the control knob in.
2. Turn either clockwise or counterclockwise to the desired heat setting.

The control must be pushed in to set only from the OFF position. When the control is in any position other than OFF, it may be turned without pushing it in.

Be sure you turn the control knob to OFF when you finish cooking.

The surface unit "on" indicator light will glow when ANY surface unit is on.

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SURFACE CONTROLS

(continued)

Cooking Guide for Using Heat Settings

HI—Quick start for cooking; brings water to a boil.

Medium High—(Setting halfway between HI and MED) Fast fry, pan broil; maintains a fast boil on large amounts of food.

MED—Sauté and brown; maintains a slow boil on large amounts of food.

Medium Low—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in covered pan.

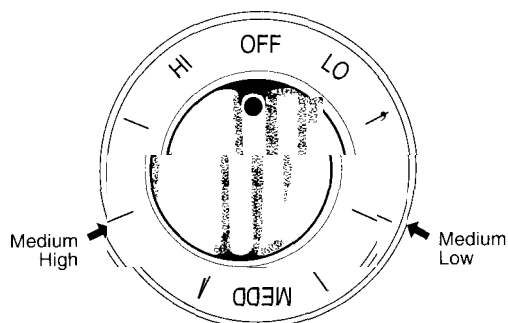
LO—Steam rice, cereal; maintains serving temperature of most foods. Slow cooking and simmering.

Cooktop temperatures increase with the number of surface units that are on. With 3 or 4 units turned on, surface temperatures are high so be careful when touching the cooktop. The four hot surface indicator lights will remain lit after the surface units are off until the surface is cool enough to touch.

NOTE:

- At HI, Medium High settings, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
- At Medium Low, LO settings, melt chocolate and butter on a small surface unit.

- When a surface unit is turned on, the unit can be seen glowing red within a few seconds. The red glow will turn on and off (cycling) to maintain the selected heat setting. With poor cookware, you will see frequent cycling of the unit off and on. Good, flat cookware will minimize the cycling. See the Surface Cookware Tips section.
- It is safe to place hot cookware from the oven or surface on the glass ceramic surface when it is cool.



Dual Surface Unit Switch

The left rear surface unit has 2 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.

To use the **large** (9-inch) surface unit, push in the **top** portion of the COIL SIZE switch next to the control knob. Push in and turn the control knob to the desired setting.

To use the **small** (6-inch) surface unit, push in the **bottom portion** of the COIL SIZE switch. Push in and turn the control knob to the desired setting.

SURFACE COOKWARE TIPS



Types of Cookware

The following information will help you choose cookware which will give good performance.

Stainless Steel: *highly recommended*

Especially good with a sandwich clad bottom. The sandwich bottom combines the benefits of stainless steel (appearance, durability and stability) with the advantages of aluminum or copper (heat conduction, even heat distribution).

Aluminum: *heavy weight recommended*

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

Good performance, but copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper pot will leave a residue that will permanently stain the cooktop.

Porcelain/enamel:

Good performance only with a thick, flat, smooth bottom. Avoid boiling dry, as porcelain can melt and fuse to the surface.

Glass-ceramic: *not recommended*

Poor performance. May scratch surface. Usable, but not recommended.

Stoneware: *not recommended*

Poor performance. Will scratch the surface.

Cast Iron: *not recommended*

Poor performance. Will scratch the surface.

How to Check Pan Performance

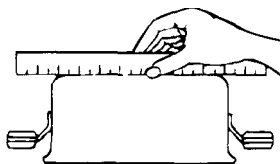
Use of correct cookware can affect the cooking performance and cleaning of your cooktop.

The correct cookware reduces the temperature of the cooktop surface and minimizes the chance of spillovers burning onto the cooktop.

You must use pans with perfectly flat bottoms.

Some pans may have curved or rounded bottoms or may be warped. If you are unsure of the flatness of your pans you may do this quick test.

Turn your pan upside down on the countertop, place a ruler flat against the pan surface. The bottom of the pan and the straight edge of the ruler should fit flush against each other all the way across. Turn the ruler a full 360 degrees, checking for any space between the ruler and the bottom of the pan.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

Another simple test to determine even heat distribution across the cookware bottom is to put one inch of water in the pan. Bring the water to a boil and observe the location of bubbles as the water starts to boil. Good flat cookware will have an even distribution of bubbles over the bottom surface area of the pan. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the surface unit, uneven heat transfer or an unsuitable pan.

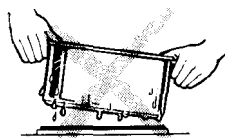
Use pans that match the diameter of the surface unit. Cooking performance will not be as good if the cookware is either smaller or larger than the surface unit.

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SURFACE COOKWARE TIPS

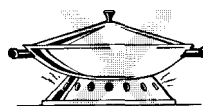
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- Place only dry pans on the surface units. Do not place lids on the surface units, particularly wet lids.



- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface unit to insure proper contact.



- Do not use woks that have **support rings**. This type of wok will **not** heat on radiant surface units.

- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc. All cookware must have flat bottoms and be the correct size. The cookware should also be covered, if applicable to the cooking process.

CAUTION

- Never cook directly on the glass.
Always use cookware.
- Always place the pan in the center of the surface unit you are cooking on.
- Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch resistant, not scratch proof.
- Do not use the surface as a cutting board.

Deep Fat Frying

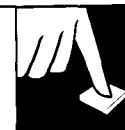
Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.



HOME CANNING TIPS



Canning should be done on the cooktop only.

Pots that extend beyond 1 inch of the surface unit circle are not recommended for most surface cooking.

However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to the cooktop surfaces surrounding the surface units.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm the glass cooktop surfaces.

Observe the Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your cooktop or its location does not allow the canner to be centered on the surface unit, use smaller diameter pots for good canning results.
2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface units and take too long to boil water.

RIGHT



WRONG



Flat-bottomed canners are recommended.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

4. **Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.**

NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with **HOT** tap water for fastest heating of large quantities of water.

CAUTION:

Safe canning requires that harmful micro-organisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained for the required time. When canning foods in a pressure canner, the pressure must be maintained for the required time.

After you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.

The cooktop surface units have temperature limiters that prevent the glass cooktop from getting too hot. If the bottom of your canner is not flat, the surface unit can overheat, triggering the temperature limiters to turn the unit off for a time. This will stop the boil or reduce the pressure in the canner.

Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, you cannot can on any of the cooktop surface units if your canner is not flat enough.



SURFACE CLEANING

Glass Ceramic Cooktop Cleaning

Cleaning of glass ceramic cooktops is different from cleaning a standard porcelain finish. To maintain and protect the surface of your new glass ceramic cooktop follow these basic steps.

DAILY CLEANING: Use **only Cook Top Cleaning Creme on Glass Ceramic.**

For normal, light soil:

1. Rub a few drops (less is better) of Cook Top Cleaning Creme onto the soiled area using a dry paper towel. Wipe until all soil and creme are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.
2. Clean the surface with Cook Top Cleaning Creme after each use.

For heavy, burned on soil:

1. Apply a few drops of Cook Top Cleaning Creme to the (cool) soiled area.
2. Using a dry paper towel, rub creme into the burned on area. As with any burned on spill, this may require some effort.
3. Carefully scrape remaining soil with the razor scraper. Hold the scraper at a 30° angle against the ceramic surface.
4. If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the Cook Top Cleaning Creme.
5. Buff with a dry paper towel.


NOTE:

- Using a razor scraper will not damage the surface if the 30° angle is maintained.
- Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.

• Store the razor scraper out of reach of children.

Special Care:

Sugary spillovers (such as jellies, fudge, candy syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. **Special care should be taken when removing hot substances. Follow these instructions carefully and remove the soil while the spill is still hot.**

1. Turn off all the surface units affected by the spillover. Remove hot pans.
2. Wearing an oven mitt, hold the razor scraper at a 30° angle to the cooktop and scrape the hot spill to a cool area outside the surface unit. 
3. With the spill in a cool area, use a dry paper towel to remove any excess. Any spillover remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under Heavy Soil to continue the cleaning process.

General Information:

As the Cook Top Cleaning Creme cleans, it leaves a protective coating on the cooktop surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergents remove this protective coating and therefore make the cooktop more susceptible to staining.

To conveniently order more creme and/or scrapers for cleaning your radiant range, please call our toll free number:

National Parts Center	800-626-2002
Creme 10 oz.	# WB02X8273
Scraper	# WX5X1614
Creme and scraper kit	# WB64X5027

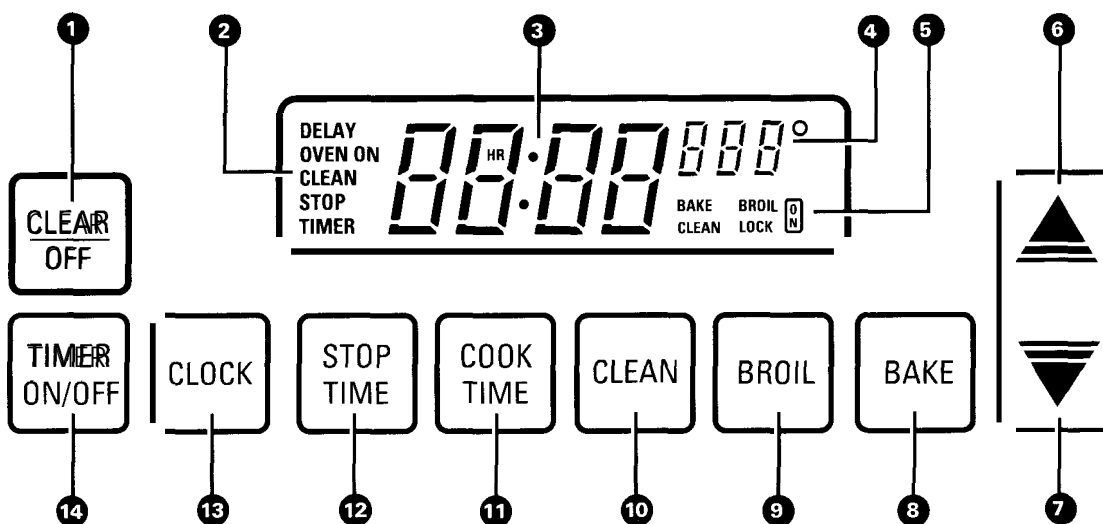
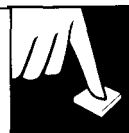
PRECAUTIONS

- Most cleaners contain ammonia, chemicals and abrasives which can damage the surface of your cooktop. **Use only the Cook Top Cleaning Creme for proper cleaning and protection of your glass ceramic surface.**
- If you slide **aluminum or copper cookware** across the surface of your cooktop, they may leave **metal markings which appear as scratches**. If this should happen, use the razor scraper and Cleaning Creme to remove these markings. Failure to remove these residues immediately may leave permanent marks.
- Water stains (mineral deposits) are removable using Cook Top Cleaning Creme or full strength white vinegar.

- If pots with a thin overlay of aluminum, copper, or enamel are allowed to boil dry, the overlay may bond with the glass ceramic and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.
- Use of window cleaner may leave an iridescent film on the cooktop. Cook Top Cleaning Creme will remove this discoloration.

Read and follow all instructions and warnings on Cook Top Cleaning Creme labels.

FEATURES OF YOUR OVEN CONTROL



1. **CLEAR/OFF.** Press this pad to cancel **all oven** operations except clock and timer.
2. **PROGRAM STATUS.** Words light up in the display to indicate what is in the time display.
Programmed information can be displayed at any time by pressing the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by pressing the **CLOCK** pad.
3. **TIME DISPLAY.** Shows the time of day, the times set for the timer or automatic oven operation.
4. **OVEN TEMPERATURE AND BROIL DISPLAY.** Shows the oven temperature or the broil setting selected.
5. **FUNCTION INDICATORS.** Lights up to show whether the oven is in the bake, broil or self-clean mode.
6. **INCREASE.** Short taps to this pad increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.
7. **DECREASE.** Short taps to this pad decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.
8. **BAKE.** Press this pad to select the bake function.
9. **BROIL.** Press this pad to select the broil function.

10. **CLEAN.** Press this pad to select the self-cleaning function. See the Operating the Self-Cleaning Oven section.
11. **COOK TIME.** Press this pad for Timed Baking operations.
12. **STOP TIME.** Use this pad along with the **COOK TIME** or **CLEAN** pad to stop automatically at a time you select.
13. **CLOCK.** To set clock, first press the **CLOCK** pad. Then press the **INCREASE** or **DECREASE** pad to change the time of day.
14. **TIMER ON/OFF.** Press this pad to select the timer function.
To set the timer, first press the **TIMER ON/OFF** pad. Then press the **INCREASE** or **DECREASE** pad to change the time.
To cancel the timer, press and hold the **TIMER ON/OFF** pad until the word "TIMER" disappears from the display.

If "F-" and a number flash in the display and the oven control signals, this indicates function error code. Press the CLEAR/OFF pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the range and call for service.



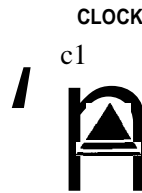
OVEN CONTROL, CLOCK AND TIMER

Clock

The clock must be set for the automatic oven timing functions to work properly. The time of day cannot be changed during a Timed Bake or CLEAN cycle.

To Set the Clock

1. Press the CLOCK pad.



2. Press the INCREASE or DECREASE pad to set the time of day.

Timer

The timer is a minute timer; it does not control oven operations. The maximum setting on the timer is 9 hours and 55 minutes.

To Set the Timer

TIMER
ON/OFF
c1



1. Press the TIMER ON/OFF pad.
2. Press the INCREASE or DECREASE pad to set the amount of time on the timer.

The timer will start automatically within a few seconds of releasing the pad. The timer, as you are setting it, will display seconds until 60 seconds is reached. Then it will display minutes and seconds until 60 minutes is reached.

After 60 minutes, it will display hours ("HR" now appears in display) and minutes until the maximum time of 9 hours and 55 minutes is reached.

To Reset the Timer

If "TIMER" is displayed, press the INCREASE or DECREASE pad until desired time is reached.

If "TIMER" is not displayed, press the TIMER ON/OFF pad first, then follow the instructions above to set the timer.

To Cancel the Timer

Press and hold the TIMER ON/OFF pad until the word "TIMER" disappears from the display.

End of Cycle Tone

The end of cycle tone is a series of 3 beeps followed by 1 beep every 6 seconds. If you would like to remove the signal that beeps every 6 seconds, press and hold the CLEAR/OFF pad for 10 seconds.

To return the signal that beeps every 6 seconds, press and hold the CLEAR/OFF pad for 10 seconds.

Display Messages

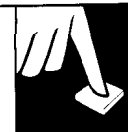
If "door" appears in the display, the door is open. Close the door. If "LOCK" appears in the display, the oven door is in the locked position. BAKE, BROIL and COOK TIME cannot be set if the door is in the locked position.

Power Outage

After a power outage, when power is restored, the display will flash and time shown will no longer be correct-for example, after a 5-minute power interruption the clock will be 5 minutes slow.

All other functions that were in operation when the power went out will have to be programmed again.

USING YOUR OVEN



Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Oven Controls so you understand how to use them.
2. Check the oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over the information and tips that follow.
4. Keep this guide handy so you can refer to it, especially during the first weeks of using your new range.

NOTE:

- You may notice a “burning” or “oily” smell the first few times you turn your oven on. This is normal in a new oven and will disappear in a short time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.
- A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

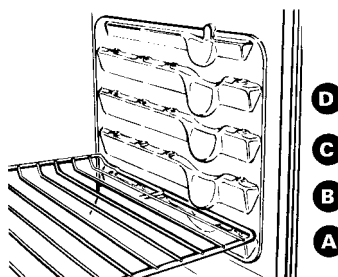
Oven Light

Use the switch on the control panel to turn the oven light on and off.

Shelf Positions

The oven has four shelf supports identified in this illustration as A (bottom), B, C and D (top).

Shelf positions for cooking are suggested in the Baking, Roasting, and Broiling sections.



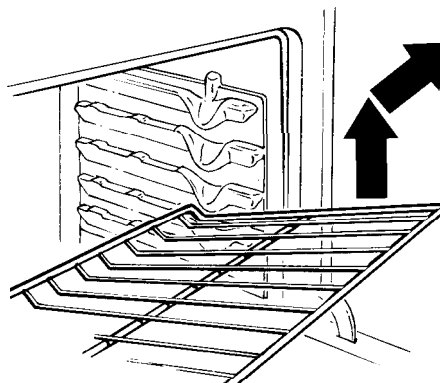
Oven Shelves

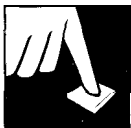
The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

To remove the shelf from the oven, pull it toward you, tilt the front end upward, and pull it out.

To replace, place the shelf on the shelf support with the stop-locks (curved extension of the shelf) facing up and toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf, and push it all the way back.





BAKING

Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the range for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It gives easy *Do It Yourself* instructions on how to adjust the thermostat.

NOTE: When the oven gets hot, the top and outside surfaces of the range get hot too.

How to Set Your Range for Baking

To avoid possible burns, place shelves in the correct position before you turn the oven on.

1. Press the BAKE pad.
2. Press the INCREASE or DECREASE pad until the desired temperature is displayed.

The oven will start automatically. The word "ON" and "100°" will be displayed. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, a tone will sound.

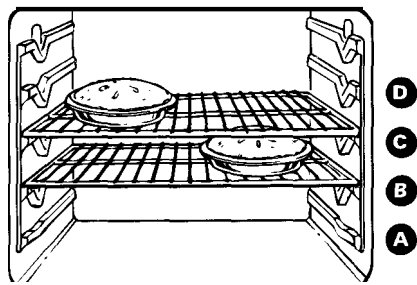
3. Press the CLEAR/OFF pad when baking is finished and then remove the food from the oven.

NOTE: A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.

To change the oven temperature during BAKE cycle, press the BAKE pad and then the INCREASE or DECREASE pad to get the new temperature.

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired. As a general rule, place most foods in the middle of the oven, on either shelf positions B or C. See the chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	A or B

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting the food in the oven. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated, place the food in the oven as quickly as possible to prevent heat from escaping.



Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough *or* dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F.

Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1- to 1 ½-inch space between pans as well as from the back of the oven, the door and the sides. If you use two shelves, stagger the pans so one is not directly above the other.

Baking Guides

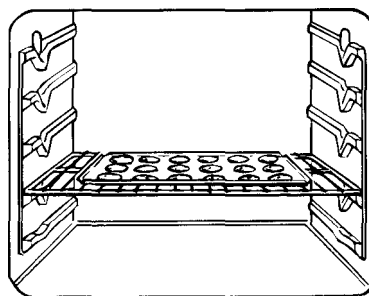
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.

Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cookie sheet.

For best results, use only one cookie sheet in the oven at a time.



Pies

For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

(continued next page)

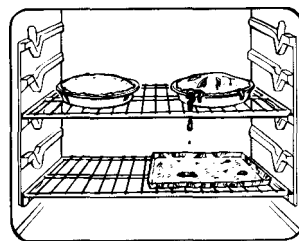


BAKING

(continued)

Aluminum Foil

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

TIMED BAKING

How to Time Bake

The oven control allows you to turn the oven on or off automatically at specific times that you set.

NOTE: Before beginning make sure the clock shows the correct time of day.

To set the clock, first press the **CLOCK** pad. Press the **INCREASE** or **DECREASE** pad until the correct time of day is displayed.

How to Set Immediate Start and Automatic Stop

To avoid possible burns, place the shelves in the correct position before you turn the oven on.

The oven will turn on immediately and cook for a selected length of time. At the end of Cook Time, the oven will turn off automatically.

1. Press the **COOK TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the Cook Time.

2. Press the **INCREASE** pad until the desired length of baking time appears in the display.

3. Press the **BAKE** pad.

4. Press the **INCREASE** or **DECREASE** pad until the desired temperature is displayed. An attention tone will sound if step 3 is not done.

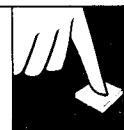
The oven will start automatically. The word "ON" and "100°" will be displayed. The Cook Time will begin to count down. As the oven heats up, the display will show the changing temperature.

When the oven reaches the temperature you set, a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

5. Press the **CLEAR/OFF** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

NOTE:

- Foods that spoil easily, such as milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.
- A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.



How to Set Delay Start and Automatic Stop

Quick Reminder:

1. Press the COOK TIME pad.
2. Press the INCREASE/DECREASE pad to set the Cooking Time.
3. Press the STOP TIME pad.
4. Press the INCREASE/DECREASE pad to set the length of Cooking Time.
5. Press the BAKE pad.
6. Press the INCREASE/DECREASE pad until the desired temperature appears in the display.

To avoid possible burns, place the shelves in the correct position before you turn the oven on.

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

For example: Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:



1. Press the COOK TIME pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the Cook Time.



2. For 3 hours of cooking time, press the INCREASE pad until "3:00" appears in the display.



3. Press the STOP TIME pad. The display prompts you to set the Stop Time you want. It also shows the earliest Stop Time you can set.

"5:00" appears in the display and "STOP TIME" flashes. The control automatically sets the Stop Time by adding the Cook Time to the time of day. In this example, the time of day is 2:00 and the Cook Time is 3 hours. Adding 3 hours to the time of day equals 5:00.

4. Change the Stop Time from 5:00 to 7:00 by pressing the INCREASE pad until "7:00" appears in the display.



5. Press the BAKE pad.

6. Press the INCREASE or DECREASE pad until "325°" is displayed.

At 4:00, the oven will turn on automatically. The word "ON" and "100°" will be displayed. The Cook Time will begin to count down. As the oven heats up, the display will show the changing temperature. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.



7. Press the CLEAR/OFF pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

NOTE:

- The low temperature zone of this range (between 150°F and 200°F) is available to keep hot cooked foods warm. Food kept in the oven longer than 2 hours at these low temperatures may spoil.
- Foods that spoil easily, such as milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed harmful bacteria growth.
- A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.



ADJUST THE OVEN THERMOSTAT— *DO IT YOURSELF!*

You may feel that your new oven cooks differently than the one it replaced. We recommend that you use your new oven for a few weeks to become more familiar with it, following the times given in your recipes as a guide.

If you think your new oven is too hot or too cold, you can adjust the thermostat yourself. If you think it is too hot, adjust the thermostat to make it cooler. If you think it is too cool, adjust the thermostat to make it hotter.

We do not recommend the use of inexpensive thermometers, such as those found in grocery stores, to check the temperature setting of your new oven. These thermometers may vary 20–40 degrees.

To Adjust the Thermostat:



1. Press the BAKE pad.

2. Select an oven temperature between 500°F and 550°F.

3. Immediately, before the BAKE indicator stops flashing, press and hold the BAKE pad for about 4 seconds. The display will change to the oven adjustment display.

4. The oven temperature can be adjusted up to (+) 35°F hotter or (-) 35°F cooler. Use the INCREASE or DECREASE pads to select the desired change in the display.



5. After you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect the broiling or the self-cleaning temperatures. It will be remembered when power is removed.

ROASTING



Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven.

Roasting temperatures, which should be low and steady, keep spattering to a minimum.

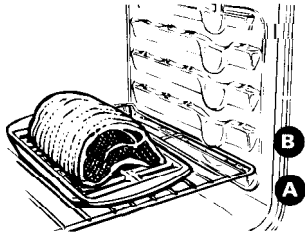
Roasting is really a baking procedure used for meats. Therefore, oven controls are set for Baking or Timed Baking. (You may hear a slight clicking sound, indicating the oven is working properly.)

Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F; to compensate for temperature rise, if desired, remove the roast from the oven sooner (at 5° to 10°F. less than the temperature in the Roasting Guide).

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

1. Place the shelf in A or B position.
No preheating is necessary.

2. Check the weight of the meat. Place the meat fat-side-up, or poultry breast-side-up, on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack is a good pan for this.)



3. Press the BAKE pad.



4. Press the INCREASE or DECREASE pad until the desired temperature is displayed.



The oven will start automatically. The word "ON" and 100° will be displayed. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, a tone will sound.



5. Press the CLEAR/OFF pad when roasting is finished and then remove the food from the oven.

NOTE: A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.

To change the oven temperature during the roasting cycle, press the BAKE pad and then the INCREASE or DECREASE pad to get the new temperature.

Use of Aluminum Foil

You can use aluminum foil to line the broiler pan. This makes clean-up easier when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Press the foil tightly around the inside of the pan.

(continued next page)





ROASTING

(continued)

Questions and Answers

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide section. For roasts over 8 pounds, check with thermometer at half-hour intervals after half the cooking time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing them from the oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is not necessary to preheat your oven.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

ROASTING GUIDE

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Make sure poultry is thawed before roasting. Unthawed poultry often does not cook evenly. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on the package label.

Type	Oven temperature	Doneness	approximate Roasting Time in Minutes per Pound		Internal temperature °F.
Meat Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	3 to 5 lbs. 24-33 35-39 40-45	6 to 8 lbs. 18-22 22-29 30-35	140°-15007 150°-160° 170°-1850 140°-15007
	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	150°-160° 170°-1850 170°-1800
	325°	Well Done:	35-45	30-40	1700-1 80°
Lamb leg or bone-in shoulder*	325°	To Warm:	17-20 minutes per pound (any weight)		115°-120°
Veal shoulder, leg or loin*	325°		3 to 5 lbs.	over 5 lbs.	185°-1900
Pork loin, rib or shoulder*	325°	Well Done:	35-40	30-35	185°-190°
Ham, precooked	325°	Well Done:	10 to 15 lbs.	Over 15 lbs.	In thigh: 185°-1900
Poultry Chicken or Duck Chicken pieces	325°	Well Done:	18-25	15-20	
	350°	Well Done:			
Turkey	325°	Well Done:			

*For boneless rolled roasts over 8 inches thick, add 5 to 10 minutes per pound to times given above.

*The U. S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.)

BROILING



roiling is cooking food by intense radiant heat from the upper broil element in the oven. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

Turn the food only once during broiling. Time the foods for the first side according to the Broiling Guide. Turn the food, then use the times given for the second side as a guide to the preferred doneness.

1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving a layer about 1/8 inch thick.
2. Place the meat on the broiler rack in the broiler pan. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Position a flat shelf on recommended shelf position as suggested in the Broiling Guide. Most broiling is done on C position, **but if your range is connected to 208 volts, you may wish to use a higher position.**

4. Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.
5. Press the BROIL pad.
6. Press the INCREASE pad once for LO Broil or twice for HI Broil. To change from HI Broil to LO Broil, press the BROIL pad then press the DECREASE pad once.
7. When broiling is finished press the CLEAR/OFF pad. Serve the food immediately, and leave the pan outside the oven to cool during the meal for easiest cleaning.

NOTE: A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.

Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.



Questions and Answers

Q. Why are my meats not turning out as brown as they should?

A. In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil element for 10 minutes before placing the broiler pan with food in the oven. Check to see if you are using the recommended shelf position. Broil for the longest period of time indicated in the Broiling Guide. Turn the food only once during broiling. You may also use a higher shelf position.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn the meat with tongs; piercing the meat with a fork also allows the juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping the meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Do I need to grease my broiler rack to prevent meat from sticking?

A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat from sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make clean-up easier.

(continued next page)



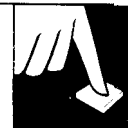
BROILING GUIDE

- Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping the juices in the shielded lower part of the pan.
- **The oven door should be open to the broil stop position.**
- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing the juices.
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging food on the pan, do not let fatty edges hang over the sides because dripping fat could soil the oven bottom.
- The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Use LO Broil to cook foods such as poultry or thick pork chops thoroughly without over-browning them.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 ½ times per side.
- **If your range is connected to 208 volts**, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	4½	4½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	10	7	Space evenly. Up to 8 patties take about same time.
Beef Steaks					
Rare	1 inch thick	C	6	5	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
Medium	(1 to 1½ lbs.)	C	8	6	
Well Done		C	12	11	
Rare	1½ inch thick	C	10	7-8	
Medium	(2 to 2½ lbs.)	C	15	14-16	
Well Done		C	25	20-25	
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	A	35	10-15	*Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products					
Bread (Toast) or Toaster Pastries	2 to 4 slices	C or D	1½-2	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	1 pkg. (2) 2 (split)	C or D	3-4		
Lobster Tails	2-4 (6 to 8 oz. each)	B	13-16	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish	1-lb. fillets 1/4 to 1/2 inch thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1 inch thick	B	8	8	increase time 5 to 10 minutes per side for 1½ inch thick or home cured ham.
Pork Chops Well Done	2 (1½ inch thick) 2 (1 inch thick), about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops					
Medium	2 (1 inch thick), about 10 to 12 oz.	C	10	9	Slash fat.
Well Done		C	12	10	
Medium	2 (1½ inch thick), about 1 lb.	C	14	12	
Well Done		B	17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time 3 hours



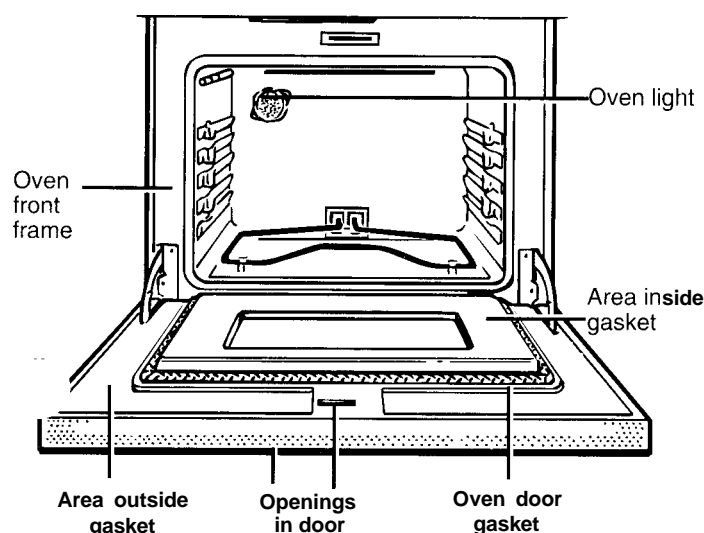
Before a Clean Cycle

The range must be completely cool in order to set the self-clean cycle.

1. Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they can't withstand the high cleaning temperatures.

NOTE: The oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide.

2. Wipe up heavy soil on the oven bottom. If you use soap, rinse thoroughly before self-cleaning to prevent staining.



3. Clean spatters or soil on the oven front frame and the oven door outside the gasket with a dampened cloth. The oven front frame and the oven door outside the gasket do not get cleaned by the self-clean cycle. On these areas, use detergent and hot water or a soap-filled steel wool pad. Rinse well with a vinegar and water solution. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth. Do not clean the gasket.

Clean the top, sides and outside front of the oven door with soap and water. Do not use abrasives or oven cleaners.

Make sure the oven light bulb cover is in place.

Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Do not let water run down through openings in the top of the door. To help prevent water from getting in these slots when cleaning, open the door as far as it will go.

4. Close the oven door and make sure the oven light is off. If the oven light is not turned off, the life of the bulb will be shortened or it may burn out immediately. The door latches automatically after the clean cycle is set.

Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven.

A combination of any of these products plus the high clean-cycle temperature may damage the porcelain finish of the oven.

(continued next page)



OPERATING THE SELF-CLEANING OVEN

(continued)

How to Set Oven for Cleaning

Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad until the desired Clean Time appears.

If the oven is too hot and you start to set a clean cycle, the word "OFF" will appear in the display. Allow additional time for cooling before you try to set the cycle.

1. Follow directions to prepare the oven for cleaning.
2. Close the oven door.



3. Press the CLEAN pad.



4. Press the INCREASE or DECREASE pad until the desired Clean Time is displayed.

Clean Time is normally 3 hours. You can change the Clean Time to anytime between 2 and 4 hours, depending on the amount of soil in your oven.

The self-clean cycle will automatically begin after "CLEAN" is displayed and the time for the clean cycle is set. The words "ON" and "LOCK" will appear in the display when the door automatically locks. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCK light goes off.

5. When the LOCK light is off, open the door

NOTE:

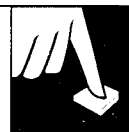
- You can find out when the clean cycle will be finished by pressing the STOP TIME button.
- The word "door" will be displayed, the word "LOCK" will flash and oven control will signal if you set the clean cycle and forget to close the oven door.
- A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.

To Stop a Clean Cycle



1. Press the CLEAR/OFF pad.

2. When the LOCK light goes off and the oven has cooled below the locking temperature, open the door.



After Self-Cleaning

You may notice some white ash in the oven. Just wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

If the shelves become hard to slide, wipe the shelf supports with cooking oil.

NOTE: No functions can be programmed before the door automatically unlocks.

How to Set Delay Start of Cleaning

Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad until the desired Clean Time appears.
5. Press the STOP TIME pad.
6. Press the INCREASE or DECREASE pad until the desired Stop Time appears in the display.

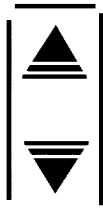
DelayStart is setting the oven timer to start the clean cycle automatically at a later time than the present time of day.

NOTE: Before beginning, make sure the oven clock shows the correct time of day.

1. Follow steps to prepare the oven for cleaning.



2. Press the CLEAN pad.



3. Press the INCREASE or DECREASE pad to enter Clean Time.



4. Press the STOP TIME pad. "STOP TIME" and the earliest-Stop Time you can set will appear in the display.

The earliest Stop Time will be the Clean Time selected plus the time of day. **For example:** If the Clean Time is three hours and the time of day is 6:00, the Stop Time that appears in the display will be 9:00.

5. Press the INCREASE pad to change the Stop Time to a later time of day if desired. **For example:** If you set Stop Time at 11 :00, oven will start clean cycle at 8:00 and end at 11 :00. The door latches automatically.

The self-clean cycle will automatically begin after "CLEAN" is displayed and the time for clean cycle is set. The words "ON" and "LOCK" will appear in the display when the door automatically locks.

It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCK light goes off.

6. When the LOCK light is off, open the door.

NOTE:

- During a delayed self-clean operation you can find out when the oven is set to turn on by pressing and holding the CLEAN pad for 3 seconds.
- A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.

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OPERATING THE SELF-CLEANING OVEN

(continued)

Questions and Answers

Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?

A. If the clock is not set to the correct time of day you will not be able to set a delay clean to end at a specific time.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not thoroughly rinse the oven with water, wiping it absolutely clean afterwards, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil. Turn the oven off. Open the windows to rid the room of smoke. Wait until the oven has cooled and the word "LOCK" is off in the display. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" or "popping" sound I hear during cleaning-normal?-

A. Yes. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there will be an odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily, after each self-cleaning function dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

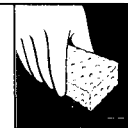
Q. My oven shelves have become gray after the self-clean cycle. Is this normal?

A. Yes. After the self-clean cycle, the shelves may lose some luster and change to a deep gray color.

Q. Can I cook food on the cooktop while the oven is self-cleaning?

A. Yes. While the oven is self-cleaning, you can use the cooktop just as you normally do.

CARE AND CLEANING



BE SURE ELECTRICAL POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.

Proper care and cleaning are important so your radiant cooktop will give you efficient and satisfactory service. If soil, mineral deposits from evaporated water spills or metal rub-off from aluminum cookware is not removed, it will burn on the glass cooktop surface and cause permanent discoloration.

Follow these directions carefully in caring for your cooktop to assure safe and proper maintenance.

Be sure that the surface unit control knobs are turned off and that the entire cooktop is cool before cleaning. Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health and can chemically attack the glass surface.

Control Panel and Knobs

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleansers on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water solution works well.

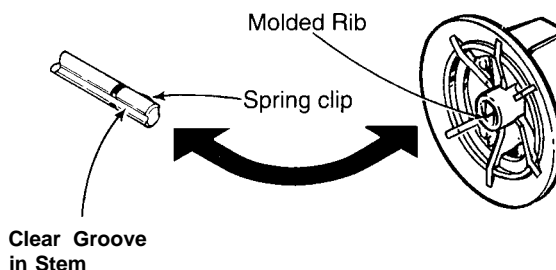
The control knobs may be removed for easier cleaning.

Before removing the knobs for cleaning, please make sure that the knobs on the left side and the knobs on the right side are on the proper OFF position. When replacing the knobs, check the OFF position to insure proper placement.

The knob stem has a groove in each side. The groove on one side has a spring clip. The other groove is clear (see illustration). When removing the knob, it may be helpful to slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up. Check the inside of the knob and find the molded rib.

Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.

Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.



Oven Shelves

Clean the shelves with an abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

NOTE: The oven shelves may also be cleaned in the self-cleaning oven. However, the shelves may darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle.



“Sure Grip” Handle

The soft door handle is easy to keep clean. Soil will easily wash off with soap and water or a non-abrasive all-purpose cleaner. Avoid using heavy-duty all-purpose cleaners and detergents, as they may contain chemicals which might harm the sure grip handle.

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CARE AND CLEANING

(continued)

Broiler Pan and Rack

After broiling, remove the broiler pan from the oven. Remove the rack from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and rack in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the rack with **detergent** while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned on foods.

The broiler pan and rack may be cleaned with a commercial oven cleaner.



Both the broiler pan and rack can also be cleaned in the dishwasher.

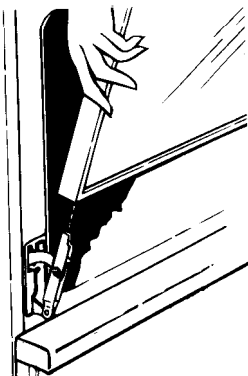
Do not clean the broiler pan or rack in the self-cleaning oven.

Do not store a soiled broiler pan and rack anywhere in the range.

Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door. Do not lift the door by the handle. This can cause the glass to break or can cause damage to the door.

To remove the door, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.



NOTE:

- Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.
- While working in the oven area, cover the hinges with towels or empty paper towel rolls to prevent pinched fingers and chipping the porcelain enamel on the frame.

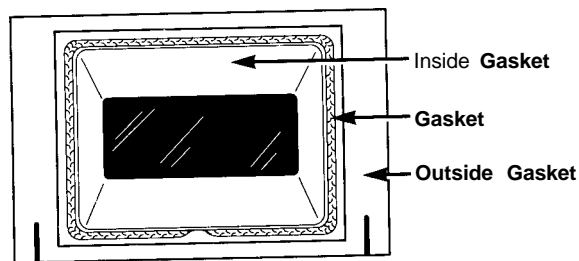
To replace the door, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.

TO CLEAN THE DOOR:

Inside of the door:

- **Because the area inside the gasket is cleaned during the self clean cycle**, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a scouring pad.
- Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

NOTE: The gasket is designed with a gap at the bottom to allow for proper air circulation.



Outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.



Removable Storage Drawer

The storage drawer is a good place to store cookware and bakeware. Do not store plastics and flammable material in the drawer.

Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened. To open the drawer, grasp the center of the handle and pull straight out.

The storage drawer may be removed for cleaning under the range.

To remove:

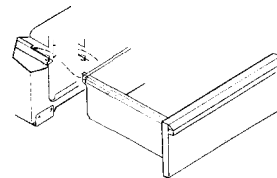
Pull the drawer straight and lift over the guide stops.

To replace:

Lift over the guide stops and slide the drawer into place.

To clean the inside and outside:

Wash with soap and water. Rinse well. Do not use cleansing powders or harsh abrasives which may scratch the surface.



Oven Light Bulb

NOTE: The lens should be removed only when cold. Wearing latex gloves may offer a better grip.

The light bulb is located on the back wall of the oven. Before replacing the bulb, disconnect electrical power to the range at the main fuse or circuit breaker panel or unplug the range from the electrical outlet. Let the bulb cool completely before removing it. For your safety, do not touch a hot bulb with a damp cloth. If do, the bulb will break.

To remove:

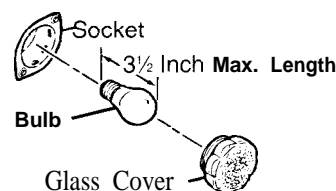
Unscrew the cover and remove the bulb.

To replace:

Put in a new 40-watt appliance bulb.

NOTE:

- A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Install and tighten the cover.
- Reconnect electrical power to the range.

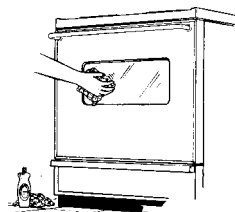


Oven Vent Duct

The oven vent is located at the rear of the cooktop. Never cover the opening with aluminum foil or any other material. This would prevent the oven vent from working properly.

Glass Window

To clean the outside of the oven window, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside the openings in the glass or the openings in the top of the oven door while cleaning.



Painted Surfaces

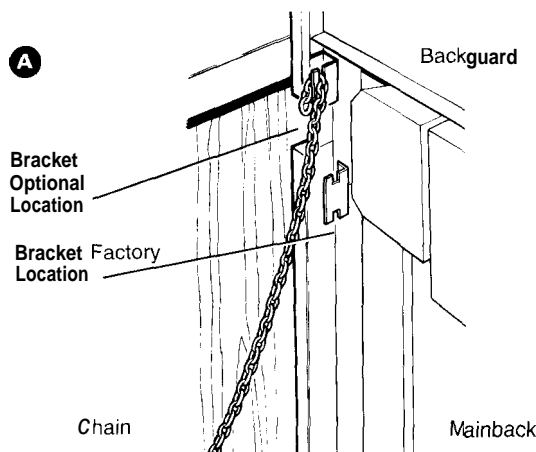
Painted surfaces include the outside oven door, control panel and drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.

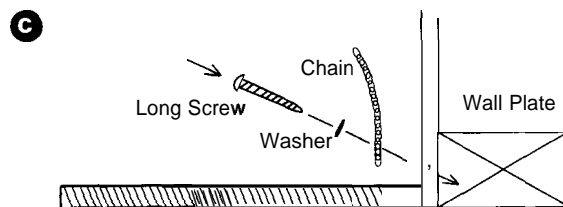
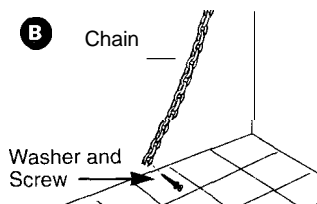


ANTI-TIP DEVICE

1. Before placing range in the counter, notice the location of the stability bracket which is already attached to the back of the range. This location should work for most installations. However, it may be more convenient to hook the stability chain to the unit when the stability bracket is attached to the upper set of holes in the back of range. See Fig. A. The upper level set of holes are intended for use with a backsplash kit. If the backsplash is not being used, make sure that there are no structural supports for the countertop which will interfere with the stability bracket when located in the upper set of holes.



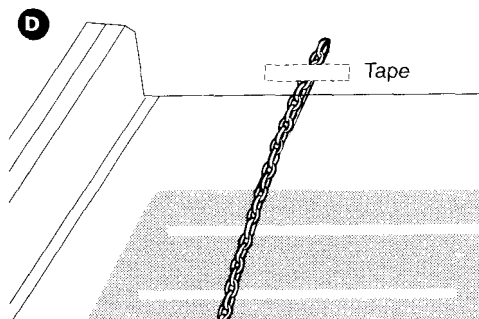
2. Fasten one end of the stability chain to the floor or wall with the long screw and washer supplied. See Fig. B. Make certain the screw is going into the wall plate at the base of the wall or one of the studs in the base of the wall. See Fig. C. Whether you attach the chain to the wall or floor, be certain that the screw is in at least 3/4 inch thickness of wood other than baseboard and that there are no electrical wires or plumbing in the area which the screw could penetrate. Attach the stability chain in a location which will allow the chain to be in line with the bracket side to aid as much as possible when attached to the unit. Test to see if the chain is securely fastened by tugging on the chain.



3. Temporarily attach the loose end of the chain to the rear of the countertop with the tape from the packaging. See Fig. D.
4. Place the range in the counter cutout leaving just enough room between the back of the range and the wall to reach the stability bracket.
5. Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain into the slot in the bracket. See Fig. A and make sure the chain is pulled as tight as possible and that there is no excess slack in the chain after the chain is attached to the bracket.

A CAUTION: Excessive slack in the chain could allow the range to tip over.

6. Slide the range all the way back into the counter. Once the range is pushed back in place, there will be a small amount of slack in the chain. This is normal.



NOTE:

- If attaching to masonry, you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.
- If range is removed for cleaning or any other reason, make sure chain is reattached.

QUESTIONS? USE THIS PROBLEM SOLVER



PROBLEM	POSSIBLE CAUSE
"F-" AND A NUMBER FLASH IN THE DISPLAY	<ul style="list-style-type: none"> • This is function error code. Press the CLEAR/OFF pad. Allow the oven to cool one hour. Place the oven back into operation. If function error occurs again, disconnect power to the oven and call for service.
OVEN WILL NOT WORK	<ul style="list-style-type: none"> • The plug on the range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped, or a fuse has been blown. • The oven controls are not properly set.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none"> • The light bulb is loose or defective. Tighten or replace. • The switch operating the oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> • Oven controls not set properly. See the Broiling section. • Door not left open to the broil stop position as recommended. • Improper shelf position being used. See the Broiling Guide. • Food is being cooked on a hot pan. • Cookware is not suited for broiling. • Low voltage. See the Broiling section. • Aluminum foil used on the broiler pan and rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"> • Oven controls not set properly. See the Baking or Roasting section. • Shelf position is incorrect. See the Roasting or Baking section. • Incorrect cookware or cookware of improper size is being used. • Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
CLOCK AND MINUTE/SECOND TIMER DO NOT WORK	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live, properly grounded power outlet. • Check for a power outage. • See the Oven Control, Clock and Timer section.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> • Oven temperature is too high to set self-clean operation. Allow the range to cool to room temperature and reset the controls.
DOOR WILL NOT OPEN AFTER SELF-CLEAN CYCLE	<ul style="list-style-type: none"> • When the temperature has fallen below the locking temperature door can be opened.
CONTROL SIGNALS AFTER ENTERING OVEN TIME OR STOP TIME	<ul style="list-style-type: none"> • This is reminding you to enter a bake temperature.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"> • Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
"BURNING" OR "OILY" ODOR EMITTING FROM OVEN WHEN TURNED ON	<ul style="list-style-type: none"> • This is normal in a new oven and will disappear in time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.
STRONG ODOR	<ul style="list-style-type: none"> • An odor from the insulation around the inside of the oven is normal for the first few times the oven is used. This is temporary.

(continued next page)



THE PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
SURFACE UNITS WILL NOT MAINTAIN A ROLLING BOIL OR FRYING RATE IS NOT FAST ENOUGH	<ul style="list-style-type: none">• You must use pans which are absolutely flat. If light can be seen between the pan bottom and a straight edge, the surface units will not transfer heat properly.• Pan bottoms should closely match the diameter of the surface unit selected.
COOKTOP FEELS HOT	<ul style="list-style-type: none">• The glass cooktop surfaces may seem hotter than you are used to. This is normal. Make sure flat-bottomed pans are used.
FOODS COOK SLOWLY	<ul style="list-style-type: none">• Improper cookware being used. Pan bottoms should be flat, fairly heavy weight and the same diameter as the surface unit selected.
SURFACE UNITS DO NOT WORK PROPERLY	<ul style="list-style-type: none">• Difficulty may be in the main distribution panel of your house, caused by a blown oven-circuit fuse, a tripped oven-circuit breaker, the main fuse or the main circuit breaker, depending on the nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the oven fuse (a cartridge-type) should be changed, BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service. <p>NOTE: Apartment tenants or condominium owners should ask their building management to perform this check before calling for service.</p> <ul style="list-style-type: none">• Cooktop surface unit controls are not properly set, or the wrong control knob is set for the surface unit YOU are using.
TINY SCRATCHES (may appear as cracks) OR ABRASIONS ON RADIANT COOKTOP GLASS SURFACE	<ul style="list-style-type: none">• Incorrect cleaning methods have been used, cookware with rough bottoms has been used, or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Use recommended cleaning procedures, be sure cookware bottoms and cookware are clean before use, and use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
METAL MARKINGS (may appear as scratches)	<ul style="list-style-type: none">• Do not slide aluminum cookware across the surface. Use recommended cleaning procedure to remove marks.• Incorrect cleaning materials have been used, encrusted boilovers or grease spatters remain on the surface. Use a razor scraper and recommended cleaning procedure.
DARK STREAKS OR SPECKS	<ul style="list-style-type: none">• Use a razor scraper and recommended cleaning procedure.
AREAS OF DISCOLORATION ON COOKTOP	<ul style="list-style-type: none">• Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with Cook Top Cleaning Creme.
HOT SUGAR MIXTURES/ PLASTIC MELTED TO THE SURFACE	<ul style="list-style-type: none">• See the Glass Ceramic Cooktop Cleaning section.
FREQUENT CYCLING OFF AND ON OF SURFACE UNITS	<ul style="list-style-type: none">• Incorrect cookware used. Use only flat cookware to minimize cycling.

If you need more help.. call, toll free:

GE Answer Center®

800.626.2000

consumer information service

NOTES

NOTES

We'll Be There

At the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

In-Home Repair Service

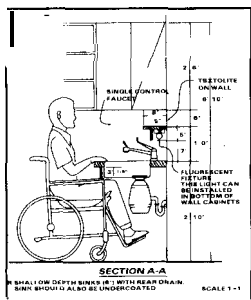
800-GE-CARES (800-432-2737)

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.

GE Answer Center®

800.626.2000

Whatever your question about any GE major appliance, GE Answer Center® information service is available to help. Your Call—answer your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



@Customers With Special Needs...

8011626.2000

Upon request, GE will provide Braille controls for a variety of GE appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

Service Contracts

800-626-2224

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories

800-626-2002

Individuals qualified to service their own appliances have needed parts or accessories sent directly to home. The GE parts system provides access to over 47,000 parts... and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

YOUR GE RANGE WARRANTY

Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

FULL FIVE-YEAR WARRANTY

(on some models) For five years from the date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace the QuickClean Radiant Cooktop due to:

- Cracking of the ceramic cooktop due to thermal shock
- Discoloration of the ceramic cooktop
- Wear off of the the pattern on the ceramic cooktop
- Cracking of the rubber seal between the ceramic cooktop and the porcelain edge

- Burn out of any of the radiant surface units.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours,

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.
If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.
- Replacement of house fuses or resetting of circuit breakers.

- Damage to the QuickClean Cooktop caused by use of cleaners other than the cooktop creme provided with the product.
- Damage to the QuickClean cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Use and Care guide.
- Damage to the product due to misuse or abuse.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225



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